

Michelini i Mufatto

Michelini i Mufatto Post Crucifixion 2021 is a rare and extraordinary wine crafted from a prephylloxera vineyard planted 180 years ago, delivering unparalleled complexity, finesse, and history in every bottle.

Post Crucifixion 2021

MICHELINI i MUFATTO

Bierzo, Spain

Region and Vineyards

This exceptional wine comes from **Santalla del Bierzo**, within the **D.O. Bierzo** appellation in northwestern Spain. The vineyard, sitting at an altitude of **580 meters above sea level**, is one of the few surviving **pre-phylloxera plots**, offering a direct connection to Bierzo's viticultural history.

Spanning only **0.25 hectares**, the vineyard is planted with a mix of indigenous grape varieties, including **Mencía**, **Merenzao**, **Brancellao**, **Palomino**, and **Godello**. These free-standing, head-trained vines, aged **180 years**, thrive on **calcareous clay soils**. Cultivated under **organic dry-farming practices**, the vines depend on natural rainfall and the richness of their ancient root systems.

Winemaking

The **2021 vintage** was notably cold, with the lowest temperatures recorded in the region since Michelini i Mufatto began working in Bierzo. These conditions, combined with good humidity, created wines with a **continental character**, fine tannic structure, and vibrant acidity.

The grapes, harvested on **September 20th**, underwent **100% whole bunch fermentation**, crushed by foot using the **pigeage à pied** method. Fermentation was spontaneous, occurring in **1,000 kg clay amphoras**, followed by a **long maceration period**. The wine was then aged for **18 months in used 500-liter French oak barrels**, ensuring a delicate integration of oak and preserving the wine's purity. Bottling occurred in **October 2022**, with a total production of just **593 bottles**.

Tasting Notes

- **Color**: Medium ruby with garnet hues, reflecting its elegance and heritage.
- **Aromas**: A complex bouquet of **wild berries**, **rose petals**, and **dried herbs**, accented by earthy and mineral notes.
- Palate: Delicate yet vibrant, with flavors of red currant, pomegranate, and a hint of graphite. The wine's fine tannins and precise acidity lead to a long, mineral-driven finish.



Alcohol:12,00%

Composition: 100% Vieilles Vignes





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Did you know?

The vineyard's name, **Post Crucifixion**, refers to the survival of this rare prephylloxera plot after the devastation of the phylloxera plague. This 180-year-old vineyard is a living piece of viticultural history, producing some of the purest expressions of Bierzo's terroir.

Wine Pairing Ideas

- **Duck breast with cherry reduction**: Enhances the wine's red fruit and earthy notes.
- **Grilled eggplant with tahini and pomegranate seeds**: Complements the wine's vibrant acidity and mineral undertones.
- Wild mushroom ravioli with sage butter: Matches the wine's delicate tannins and herbal complexity.
- Manchego cheese with fig paste: Balances the wine's floral and fruit-driven aromas.

98

Robert Parker (RP): 98 Points (2021)

The 2021 Post-Crucifixión is from an ancient plot of 0.25 hectares planted with a field blend of Mencía and plenty of Galician varieties—Merenzao, Brancellao, Palomino or Godello in Santalla del Bierzo. The cooler 2021 delivered a wine with only 12% alcohol and lots of freshness. It fermented with 100% full clusters that were foot trodden in clay tinajas with a long maceration and aged 18 months in used 500-liter French oak barrels. Here, they have quite a lot of Merenzao (or Trousseau) that, in this cooler year, seems to mark the wine quite a lot, with perfumed and elegant floral aromas. It's ethereal and elegant, very fine-boned. This is more in line with the 2018 than the 2019, with the personality and perhaps a little more depth and complexity but still quite ethereal. Superb! They have closed the vineyards so they don't get the wild boards that use to eat a lot of grapes; so in the future, there might be a little more wine. Only 593 bottles were filled in June 2023.



